

Barbados

PLANTATION 3 STARS

Story Plantation was born in 1999, after numerous expeditions by Alexandre Gabriel. He visited the Caribbean islands, Latin America and Fiji. Carefully selected rum casks are allowed to mature in their production area (Caribbean Islands, Fiji, etc.) for sufficient time, until they are transferred to Maison Ferrand's cognac cellars for a second maturation. This so-called Double Aging was unheard of in the early 2000s and has since become the secret of the great popularity of Plantation rum.

Producer "Alexandre Gabriel is akin to an explorer. His boundless curiosity, passion, and refined appreciation for beauty serve as his tools in the pursuit of perfection. In 1989, he discovered Maison Ferrand, a cognac house, and purchased it. His team built a network for cognac sales and delved into the intricacies of the cognac world. In the 1990s, he embarked on a quest to find the perfect rum in the Caribbean. This quest resulted in Plantation: handcrafted rums rooted in the terroir of the tropics. Fifteen years of passionate rum-making garnered recognition: in 2012, Alexandre Gabriel was honored with the titles of Master Rum Blender of the Year and Distiller of the Year by The American Distilling Institute. His significant discovery has been understanding that each Caribbean island produces rum that is distinct, representing its own region, culture, and unique production methods. All Plantation rums undergo a dual aging process. Initially, they mature in their tropical birthplace, often in traditional Bourbon casks. From these barrels, the rum gains nuances of vanilla and coconut. After aging for several years in their place of origin, the rums travel to France. There, they begin the second stage of maturation in oak barrels previously used for Ferrand cognacs."

COLOR Bright, transparent

AROMA On the first nose, an elegant blend of burnt sugar, honey and coffee beans. Finish with a blend of spices used in baking, such as cinnamon and cloves

TASTE Light on the palate with initial biscuit aromas. This blends with mild aromas of dark chocolate. Lightly herbal finish

TIPS FOR USE Rum-based classics, like Daiquiri, Mojito and rum Collins.

WINE TYPE	Rums	PACKAGE SIZE	6 bottle(s)
MANUFACTURER	Plantation Rum	BOTTLE CLOSING	Natural cork
ALCOHOL CONTENT	41,2%	BOTTLE SIZE	0,7 l
SUGAR CONTENT	11 g/l	PRODUCT NUMBER	125008

**PLANTATION**
RUM



Award

**THE SPIRITS
BUSINESS 2021 RUM
MASTERS - GOLD**

**SAN FRANCISCO
WORLD SPIRITS
COMPETITION 2021 :
GOLD**

**ULTIMATE SPIRITS
CHALLENGE 2021:
CHAIRMAN'S TROPHY
| GREAT VALUE | TOP
100 SPIRITS - 95
POINTS**

